

DINNERLY



Golden Haloumi Schnitzels with Smashed Potatoes and Green Beans



35 minutes



2 Servings

You can't go wrong with haloumi, right? Here it's coated in crumbs and pan-fried until golden. Teamed with crunchy smashed potatoes and tender green beans, it's a dinner that's destined to impress.

WHAT WE SEND

- 400g chat potatoes
- 5g Spanish spice blend ¹⁷
- 150g green beans
- 180g haloumi ⁷
- 40g panko breadcrumbs ¹
- 20g sunflower seeds

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 tbs olive oil
- 1 egg ³
- 1 tbs plain flour ¹
- 2 tsp honey

TOOLS

- oven tray
- baking paper
- paper towel
- potato masher (optional)
- medium frypan
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Milk (7), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 780kcal, Fat 47.1g, Carbs 55.2g,
Proteins 31.9g



1. Roast potatoes

Preheat the oven to 220C. Line an oven tray with baking paper. Halve the **unpeeled potatoes** and put on the lined tray. Drizzle with **2 tsp olive oil** and scatter over **1¼ tsp Spanish spice blend***. Season with **salt and pepper** and toss to coat. Roast for 20-25 mins or until tender.



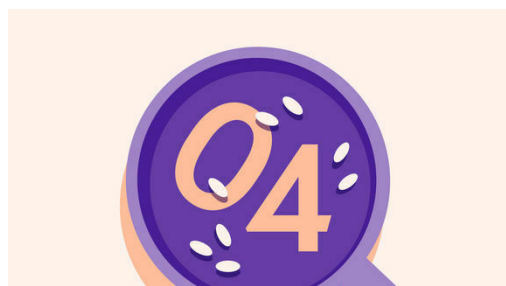
2. Crumb haloumi schnitzels

Meanwhile, trim the **beans**. Drain the **haloumi** and dry on paper towel. Halve the haloumi horizontally. Whisk **1 egg** in a shallow bowl. Put the **breadcrumbs** and **1 tbs plain flour** in separate shallow bowls. Dust the haloumi with flour, shake off the excess, then dip in the egg and coat in the breadcrumbs.



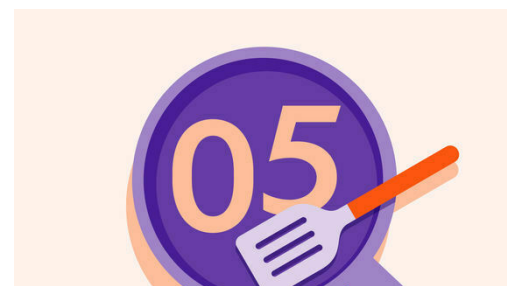
3. Smash potatoes

Using the back of a large spoon or a potato masher, lightly press down on each **potato** to smash. Scatter over the **sunflower seeds** and drizzle with **2 tsp honey**. Roast for a further 5 mins or until golden.



4. Cook schnitzels and beans

Heat **1½ tbs olive oil** in a medium frypan over medium heat. Cook the **haloumi schnitzels** for 3-4 mins each side until golden. Drain on paper towel. Meanwhile, bring a small saucepan of salted water to the boil. Add the **beans** and cook for 2-3 mins until tender. Drain.



5. Serve up

Divide the **haloumi schnitzels**, **beans** and **smashed potatoes** among plates. Enjoy!



6. Make it yours

Like a creamy sauce for dipping? Combine the remaining Spanish spice blend, 2 tbs mayonnaise, ½ tsp white wine vinegar and 1 tsp water in a bowl. Serve on the side.